



Catering Menu

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Chef's Note

This catering menu is designed to offer suggestions that excite the palate and get the party flowing.

We encourage you to lay the groundwork, in a one-on-one setting, and let us begin the process of customizing your event. Through detailed planning and execution we give you the ability to relax and enjoy the occasion by relieving all stressors associated with preparation. We are passionate Chefs who dedicate our time creating amazing food and memorable experiences for our clients.

Furthermore, when possible we prefer to use locally sourced products from surrounding farms and vendors, allowing us to bring you the freshest of ingredients. We are able to create a menu meeting all of your dietary needs while maintaining a budget of your choice. Contact us today so we can start building your event with you, for you.

Thank you.

Christopher K. Wanke & Cori E. Chrestensen

Pricing

Pricing is dictated by the market, seasonality, the size of your event, and the location of your event.

We do everything we can to work within the budget you see fit for your event.

Lunch

Sandwich platters

Your choice of 3 custom sandwiches prepared fresh daily. Accompanied by your choice of 2 lunch sides.

Lavash wraps

Your choice of 3 custom lavash wraps prepared fresh daily. Accompanied by your choice of 2 lunch sides.

Deli trays

Your choice of 3 deli meats and 2 cheeses artfully displayed and served with your choice of 2 breads. Accompanied by your choice of 2 lunch sides.

Sandwich/Wraps Suggestions

Turkey Club	Muffuletta
Cubano	Roast Beef
Caprese	Portabella Mushroom
BLT	Club
Ham and Swiss	Grown-up Grilled Cheese
Italian	

Meats/Cheeses

Ham	Turkey
Salami	Gruyere
Pulled Pork	Provolone
Bacon	Cheddar
Capicola	Fresh Mozzarella

Lunch Sides

Multigrain Salad	Southwest Redskin Potato Salad	Fruit Salad
Quinoa Salad	Creamy Macaroni Salad	Potato Salad
Wild Rice Salad	Bag of Potato Chips	Italian Pasta Salad

Salad bar

Your choice of the following items arranged on a food station so your guest may create their perfect salad

Romaine, Spring Mix, Baby Arugula, Iceberg, Spinach, Baby Kale (Choose 2)

Toppings include: Parmesan, Feta, Cheddar Cheese, Cucumbers, Onion, Tomato, Cherry Tomato, Hard Boiled Egg, Carrots, Beets, Olives, Peppers, Chickpeas, Candied Pecans, Curried Peanuts, Sunflower Seeds (Choose 8)

Protein toppings: Bacon, Ham, Turkey, Salami, Grilled Chicken, Tofu (Choose 3)

Dressings include: Caesar, Ranch, Italian, Greek, Mango Vinaigrette, Lemon Garlic Vinaigrette, Bleu Cheese, Cranberry-Maple Vinaigrette, Sesame Ginger (Choose 3)

Soup and Salad bar

Pick any two soups to accompany the salad bar.

Salads

Michigan Salad – Spring mix greens topped with dried cherries, bleu cheese, candied pecans and cranberry maple vinaigrette

Greek Salad – Chopped crispy romaine hearts with Greek Dressing, tomatoes, red onion, Kalamata olives, cucumber, and feta cheese

Pear Salad – A mix of field green and baby arugula topped with Bartlett pear, bleu cheese, candied pecans, and mango chili vinaigrette

Kale Salad – Baby Kale tossed in a honey-balsamic vinaigrette and topped with bleu cheese, asparagus, cherry tomatoes, and candied pecans

Goat Cheese Salad - Fresh baby spinach tossed in balsamic dressing and topped with a crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and bacon

Sesame Ginger Asian Salad – Chopped crispy romaine hearts with a sesame-soy dressing, Asian style vegetables, mandarin oranges, and curried almonds

Garden Salad – Chopped crispy romaine hearts with a buttermilk ranch dressing, tomato, cucumber, onion, vegetable threads, and croutons

Caesar Salad – Chopped crispy romaine hearts, parmesan, and herbed garlic croutons tossed in our house made Caesar dressing

Warm Mushroom Salad – Fresh baby spinach, warm sautéed mushrooms, bacon, beet threads and topped with our White Truffle Vinaigrette

Bacon Lover's Salad – Fresh baby kale, bleu cheese, toasted almonds, bacon, and bacon vinaigrette

Grilled Romaine Salad – Grilled romaine heart topped with red onion, bleu cheese, bacon, cherry tomato, and a lemon-garlic vinaigrette

Italian Salad – Chopped crispy romaine hearts, ham, salami, parmesan cheese, Kalamata olive, pepper ring, cherry tomato, and Italian Dressing

3 Dudes Lunch Salad – Chopped crispy romaine hearts with spring mix, ham, turkey, egg, cheddar, cucumber, peppers, carrot threads, croutons, and lemon-garlic vinaigrette

Soup

Hot Soups:

Chicken and Wild Rice
Beef Barley
Chicken Tortilla
Ham and Lentil
White Bean Chili
Beef Chili
Chicken Noodle
Smoked Seafood Chowder
New England Clam Chowder
Manhattan Clam Chowder
Smokey Sausage and Cabbage
Italian Wedding Soup
Loaded Baked Potato
Tortellini
Andouille and White Bean
Hot and Sour
Stuffed Pepper Soup
Beef Vegetable
Creamy Chicken Vegetable

Vegetarian Hot Soups:

Curried Carrot
Asparagus and Roast Poblano
Creamy Mushroom
Vegetable
Fresh Corn Chowder
Potato
Broccoli Cheddar
Beer Cheese
Mushroom Barley
Minestrone
Hot and Sour with Tofu
Smoked Cauliflower and Kale

Cold Soups:

Gazpacho
Watermelon Gazpacho
Strawberries and Cream with Aged Balsamic
Cucumber Dill
Spring Pea with Crème Fresh and Proscuitto

Hor's Deuvres

Bacon wrapped Fig

Tempura Shrimp – mango chutney

***Tuna Tartar** - mango salsa, cucumber cup

Deviled Egg - Traditional, Crab-stuffed, Truffled, or Asian

Shrimp Cocktail - skewered and topped with cocktail sauce and lemon zest

Halloumi – watermelon wedge, basil-mint coulis

Peppadew – chorizo, goat cheese

Roasted Brussel Sprouts – bacon jam

Mushroom Tartelette

Goat Cheese and Caramelized Onion Tartelette

Crab Florentine Tartelette

Crostini

Fresh Mozzarella Bruschetta – pesto marinated, tomato, artichoke-olive relish

Goat Cheese Mousse – tomato jam

Deviled Egg – hardboiled egg, pickled radish, stone ground mustard, mayonnaise

Spinach and Artichoke Bruschetta – tomato confetti

Smoked Whitefish Mousse – baby gherkin pickle

Smoked Salmon Mousse – caper, chive

Wild Mushroom Ragout – gorgonzola cream

Brie Cheese – orchard chutney

Gorgonzola Mousse - candied pecan, Granny Smith apple

Baba Ganoush - tomato jam, feta

White Anchovy – arugula pesto, fried caper, pickled red onion

Profiterole

Cashew Curry Chicken Salad

Wild Forrest Mushroom

Gougeres

Pulled BBQ pork

Canapé

Parsnip Puree – sweet potato chip, crispy bacon lardons

Boursin Cheese – sweet potato chip, chive

Polenta Cakes - sundried tomato, goat cheese, and caramelized onion

Guacamole Corn Cups – fresh corn salsa

Phyllo Crisps - hummus or baba ganoush, tomato confetti

***Spice Seared Ahi Tuna** – rice cracker, wasabi sour cream, chives

Parmesan-Mushroom Palmiers

Goat Cheese-Sundried Tomato Palmiers

Small Servings and Platters

Served Warm

Potsticker – chicken, shrimp, or vegetable with sweet chili ponzu

Phyllo Samosa – potato, vegetables, curry

Spanakopita - spinach, onion, garlic, and parmesan

Pear and Brie Phyllo – poached pear, double cream brie

Crab in Phyllo - jumbo lump crab, onions, peppers

Spring Roll – Chicken, pork, shrimp, or vegetable served with ponzu

Chicken Quesadilla – cilantro sour cream, guacamole

Meatballs – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

Lamb Meatballs – tzatziki

Shrimp Beignets – spicy Cajun remoulade

New England Crab Cakes – red pepper remoulade

Petite Quiche – an assortment

Arancini – Funghi, prosciutto, or herb

Chicken Wings – traditional, buffalo, sriracha honey, or tequila lime

Crispy Cauliflower – white truffle cream sauce

Pizzettes – an assortment of pizza fillings served in a savory tart shell

Twice Baked Fingerling Potato – bacon, cheddar cheese, chive, sour cream

Stuffed Mushrooms – vegetarian, sausage with gruyere, or crab with Havarti

Fresh Corn & Black Bean Fritter – avocado ranch

Chicken Satay – sweet chili ponzu or peanut satay

Beef Rangoon – ponzu

Served Cold

Fresh Vegetable Spring Roll - fresh Asian style vegetables, soba noodles, rice paper

Shrimp Cocktail – cocktail sauce, lemon

***Asian Marinated Flank Steak Platter** - sweet chili BBQ

***Caribbean Marinated Flank Steak Platter** - Jamaican jerk BBQ

***Tuna Tataki Platter** –spice seared, wasabi, pickled ginger

***Assorted Sushi Platter** –pickled ginger, wasabi, soy sauce

Grilled Vegetable Platter

Pickled Vegetable Platter

Grilled Asparagus Platter – sesame ginger dressing or white truffle and parmesan

Smoked Salmon Platter – with capers, red onion, and egg

Hummus – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

Fresh Fruit Platter

Crudité – Ranch

Domestic Cheese Plate

Imported Cheese Plate

Dips

Spinach Artichoke

Hummus

Guacamole

Smoked Whitefish

Baked Forrest Mushroom

French Onion Fondue

Buffalo Chicken

Entrées

*Beef

***Whole Roasted Tenderloin** – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

***Whole Roasted Culotte** – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

***Prime Rib**

Beef Bourguignon

***Beef Brochette** – Culotte steak, peppers, onion, squash

***Marinated Beef Tips** – Sirloin tip steak, forest mushrooms, onions

Pot Roast

***Latin Skirt Steak** – Espresso-chili seasoning, chimichurri, sautéed peppers and onions

***Herb Marinated Skirt Steak** – garlic, rosemary, olive oil

***Asian Flank Steak** – Pineapple soy glaze

Traditional Short Ribs – Slow braised in red wine and topped with natural reduction

Asian Short Ribs – Slow braised with ginger and Hoison then topped with natural reduction

Meatballs – Traditional, chicken, or lamb

Chicken

Italian Stuffed Chicken – Prosciutto, spinach, Romano, tomato basil sauce

Mediterranean Stuffed Chicken - Roast red peppers, sautéed spinach, Kalamata olives, capers, goat cheese, Fontina cream sauce

Southwest Stuffed Chicken – Roast poblano, black beans, queso fresco, sweet corn emulsion

Chicken and Portabella - Portabella sherry wine cream sauce.

Creole Chicken – Spice rubbed, spicy tomato sauce

Island Chicken – Pineapple mango salsa, cilantro coulis

Blackened Chicken – Black bean sauce

BBQ Chicken Combo – Boneless breasts and bone-in chicken thighs, 3 Dudes BBQ

Michigan Classic – Traverse City dried cherries, mushrooms, fresh basil, sherry wine sauce

Chicken Picatta – Lemon caper picatta sauce

Chicken Marsala – Forest mushroom medley demi-glace

Chicken Satay – Sweet chili ponzu or peanut satay

Pesto Chicken – Pesto smothered, garlic cream sauce, tomato medley

*Pork

***Pork Tenderloin** – Stone ground mustard demi-glace

Stuffed Pork Loin – Country baguette herb stuffing and demi-glace

Southwest Pork Tenderloin – Blackened pork tenderloin, black bean sauce, fresh corn salsa

Asian Pork Tenderloin – Chinese 5 spice, apple cider fennel reduction, mirin braised cabbage

BBQ Baby Back Ribs – 3 Dudes BBQ

Pulled Pork – 3 Dudes BBQ, house pickles, rolls

Pork Combo – BBQ pulled pork, roast pork tenderloin with bacon vinaigrette

Italian Sausage – Peppers, onions

Kielbasa – sauerkraut, lemon-dill spaetzle

Seafood

Grilled Salmon - Fennel-leek sauce, bacon jam

Sesame Salmon - Port plum, orange miso sauces.

Blackened Salmon – Spice rubbed salmon, fresh corn emulsion

Sea Bass – Cherry tomatoes, capers, sweet soy vinaigrette

Lake Superior Whitefish – Lemon caper beurre blanc

Pretzel Crusted Walleye – Stone-ground mustard sauce

Seared Scallops – Chimichurri sauce

Garlic Shrimp Scampi – Fresh herb, lemon

Vegetarian/Vegan

Portabella Wellington – Spinach, duxelle, gruyere

Wild Mushroom Polenta – Gorgonzola cream sauce

Vegetable Roulade – Caponata, eggplant, cauliflower cream sauce

Butternut Squash Ravioli – Fennel, candied pecans, bitter greens, apple gastrique, gorgonzola

Vegetarian Lasagna

Goat Cheese Crouton – Crispy goat cheese medallion, couscous salad, roast corn salsa, grilled heirloom tomatoes, pickled red onion, pickled radish

Pasta

Macaroni and Cheese – Traditional, 4 cheese blend, or Smoked Gouda

Traditional Lasagna

Penne - Bolognese, Alfredo, or Pesto Cream

Farfalle Primavera

Fettuccini Chevre – forest mushrooms, tarragon, goat cheese sauce

Cavateppi Rustico - sausage, butternut squash, sage, pecans

Linguini with Mussels – chorizo, fresh herb, goat cheese, tomato

Truffle Funghi Linguini – forest mushrooms, white truffle oil, fresh herb, parmesan

Starches

Jasmine Rice Pilaf

Wild Rice Pilaf

Potato Onion Pie

Creamy Herb Polenta

Garlic Smashed Redskin Potato

Truffle Mashed Potato

Herb Roasted Redskin

Creamy Orzo Pasta

Vegetables

Green Beans

Asparagus

Fresh Corn

Ratatouille

Stir-fried Vegetables

Bourbon Glazed Carrots

Grilled Vegetable Display

Stir Fry Vegetable Medley

Food Stations

Our trained professional chefs come to you and prepare delightfully tasty cuisines a la minute for you and your guest's enjoyment.

Minimum 25 People

Potato Bar

Creamy whipped Idaho potato, garlic mashed red skins, and sweet potato russet blend.
Toppings include: sour cream, green onion, bacon, chicken, garlic shrimp, cheddar cheese,
Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

Tex-Mex Fajita Bar

Steak and chicken with sautéed peppers and onions
Toppings include sour cream, diced onion, cheddar cheese, guacamole, lettuce, jalapeno, and diced tomato
Served with Tex-Mex dirty rice and refried beans

Asian Stir Fry Bar

Toppings include: steak, shrimp, chicken, zucchini, broccoli, onion, carrot, celery, baby corn, bamboo shoots, bean sprouts, peppers, fresh ginger, and fresh garlic.
Sauces include a Sweet Chili Soy, red curry coconut, and sriracha

Angus Beef Slider Bar

Mini Angus beef hamburgers served on a Brioche Bun
Toppings include: cheddar cheese, gruyere cheese, bleu cheese, American cheese, onion, tomato, pickle, guacamole, bacon, lettuce, sautéed mushrooms, and sautéed onion.
Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

BBQ Slider Bar

Smoked pulled pork, pulled chicken, and beef brisket served on a Brioche Bun
Toppings include: cheddar cheese, American cheese, onion, tomato, pickle, guacamole, corn salsa, bacon, and sautéed onion.
Sauces include mustard, sweet BBQ, Carolina style BBQ

Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a deli bun
Toppings include: diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon, ketchup, mustard, pickle relish, sauerkraut and guacamole

Italian Pasta Bar

Tri-color bowtie and penne
Toppings include: chicken, shrimp, steak, caramelized onion, peppers, mushrooms, spinach, pesto, roast garlic, fresh garlic, and parmesan.
Sauces to choose from: Bolognese, Alfredo, Pesto Cream, Tomato Basil

*Sushi Bar

Fresh rolled sushi to order by 3 Dudes' own sushi chefs.

Corporate

~ 10 person minimum ~

Lunch-on-the-Go - \$14 per person

-Includes buffet utensils

(Choice of any 3 sandwiches/wraps)

Turkey Club	Muffuletta
Cubano	Roast Beef
Caprese	Portabella Mushroom
BLT	Club
Ham & Swiss	Grown-up Grilled Cheese
Italian	Chicken Salad
Chicken Pesto	Chicken Caesar

(Choice of any 2 sides)

S.W. Potato Salad	Traditional Potato Salad
Multigrain Salad	Italian Pasta Salad
Potato Chips	Fruit Platter
Caesar Salad	Garden Salad
Greek Salad	Michigan Cherry Salad

Hot Lunch - \$15 per person - \$12 for 1 entree

-Includes buffet utensils and equipment

(Choice of any 2 entrees)

Beef Meatballs	Beef Tips
Chicken Portabella	Blackened Chicken
Chicken Picatta	Chicken Marsala
Chicken Satay	Pesto Chicken
Stuffed Pork Tenderloin	S.W. Pork Loin
Italian Sausage	Kielbasa
Grilled Salmon	Shrimp Scampi
Sesame Salmon	Blackened Salmon
Vegetable Roulade	Mushroom Polenta

(Choice of any 2 sides)

Jasmine Rice Pilaf	Wild Rice Pilaf
Garlic Smashed Potatoes	Truffle Mash
Vegetable Medley	Green Beans
Cheesy Potatoes	Garden Salad
Michigan Cherry Salad	Greek Salad
Caesar Salad	

6% Michigan Sales Tax + 10% Service Charge + \$25 Delivery and Set-up

Additional items:

- Add Bread & Butter - \$1.00 person
- Add any Soup - \$2.00 per person
- Add Dessert - \$2-7 per person
- Add Disposables - \$1.50 per person
- Add China - \$2.00 per person
- Service Staff - \$18 per hour per staff
- Buffet Table and Linens Available – call for pricing

Corporate

~ 20 person minimum ~

Hors D'euvre Reception - \$16 per person

-Includes buffet utensils and equipment

(Choice of any 4 Hors D'euvres)

Bacon wrapped Fig	Tempura Shrimp	Deviled Egg
Shrimp Cocktail	Halloumi	Peppadew
Roasted Brussel Sprouts	Mushroom Tartelette	Goat Cheese Tartelette
Fresh Mozzarella Bruschetta	Goat Cheese Mousse	Spinach and Artichoke
Smoked Whitefish Mousse	Smoked Salmon Mousse	Wild Mushroom Ragout
Brie Cheese	Gorgonzola Mousse	Baba Ganoush
White Anchovy	Cashew Curry Chicken Salad	Wild Forrest Mushroom
Gougeres	Parsnip Puree	Boursin Cheese
Polenta Cakes	Guacamole Corn Cups	Phyllo Crisps
*Spice Seared Ahi Tuna	Parmesan-Mushroom Palmiers	Goat-Tomato Palmiers

(Choice of any 3 platters)

Hot

Potsticker	Phyllo Samosa	Spanakopita
Pear and Brie Phyllo	Crab in Phyllo	Spring Roll
Chicken Quesadilla	Meatballs	Lamb Meatballs
Shrimp Beignets	Arancini	Chicken Wings
Crispy Cauliflower	Twice Baked Potato	Stuffed Mushrooms
Corn & Black Bean Fritter	Chicken Satay	Beef Rangoon

Cold

Fresh Vegetable Spring Roll	Shrimp Cocktail	Asian Flank Steak Platter
Crudité	Hummus	Caribbean Flank Steak Platter
Grilled Vegetable Platter	Pickled Vegetables	Grilled Asparagus Platter
Smoked Salmon Platter	Fresh Fruit Platter	Domestic Cheese Plate

6% Michigan Sales Tax + 10% Service Charge + \$25 Delivery and Set-up

~ Staffing is highly recommended ~

Service Staff - \$18 per hour per staff

Additional items:

-Add Dessert - \$2-7 per person

-Add Disposables - \$1.50 per person

-Add China - \$2.00 per person

-Service Staff - \$18 per hour per staff

-Buffet Table and Linens Available – call for pricing

Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

MAIN DISH - (1 entrée - \$15/person, 2 entrée - \$17/person, 3 entrée \$19/person)

Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$4)
Whole Roasted Culotte (add \$2)	Prime Rib (add \$5)	Latin Skirt Steak (add \$2)
Herb Marinated Skirt Steak (add \$2)	Asian Flank Steak (add \$2)	Traditional Short Ribs (add \$3)
Asian Short Ribs (add \$3)		

Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Blackened Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Creole Chicken		

Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	BBQ Baby Back Ribs (add \$3)	Pulled Pork
Pork Combo	Italian Sausage	Kielbasa & Spätzle

Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Sea Bass (add \$6)	Lake Superior Whitefish (add \$3)	Pretzel Crusted Walleye (add \$3)
Seared Scallops (add \$5)	Garlic Shrimp Scampi	

Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton

Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavateppi Rustico
Linguini with Mussels	Truffle Funghi Linguini	

Accompaniments - (choose 2 – add \$2/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Wild Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Garlic Smashed Redskin Potato	Stir-fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Stir Fry Vegetable Medley	

Salad - (choose 1 – add \$1/person for plated - add \$2/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Pear Salad
Kale Salad	Goat Cheese Salad	Sesame Ginger Asian Salad
Garden Salad	Caesar Salad	Warm Mushroom
Bacon Lover's Salad	Italian Salad	

~ Staffing is required ~

Service Staff - \$18/hour, Bartender - \$20/hour, Supervisor - \$25/hour, Chef - \$25/hour

6% Michigan Sales Tax + 10% Service Charge

A 10% deposit is required at signing to hold and secure the proposed date of event.

A final guest count and a 50% deposit is required 7 days before your event.

After your event and caterer's adjustments are made, full payment is due within 7 days of completion of your event.

A 20% cancellation fee will be incurred for any cancellation within 7 days of event.

Weddings and Banquets

~ Add a touch of elegance and variety with our additional offerings ~

HORS D'EUUVRES – (\$2/person per selection)

Bacon wrapped Fig	Tempura Shrimp	Deviled Egg
Shrimp Cocktail	Halloumi	Peppadew
Roasted Brussel Sprouts	Mushroom Tartelette	Goat Cheese Tartelette
Fresh Mozzarella Bruschetta	Goat Cheese Mousse	Spinach and Artichoke
Smoked Whitefish Mousse	Smoked Salmon Mousse	Wild Mushroom Ragout
Brie Cheese	Gorgonzola Mousse	Baba Ganoush
White Anchovy	Cashew Curry Chicken Salad	Wild Forrest Mushroom
Gougeres	Parsnip Puree	Boursin Cheese
Polenta Cakes	Guacamole Corn Cups	Phyllo Crisps
Spice Seared Ahi Tuna	Parmesan-Mushroom Palmiers	Goat-Tomato Palmiers

PLATTERS – (\$3/person per selection)

Hot

Potsticker	Phyllo Samosa	Spanakopita
Pear and Brie Phyllo	Crab in Phyllo (add \$1)	Spring Roll
Chicken Quesadilla	Meatballs	Lamb Meatballs (add \$1)
Shrimp Beignets (add \$1)	Arancini	Chicken Wings
Crispy Cauliflower	Twice Baked Potato	Stuffed Mushrooms
Corn & Black Bean Fritter	Chicken Satay	Beef Rangoon (add \$1)

Cold

Fresh Vegetable Spring Roll	Shrimp Cocktail	Asian Flank Steak Platter (add \$1)
Crudité	Hummus	Caribbean Flank Steak Platter (add \$1)
Grilled Vegetable Platter	Pickled Vegetables	Grilled Asparagus Platter
Smoked Salmon Platter	Fresh Fruit Platter	Domestic Cheese Plate

DESSERT & PASTRY – (\$3-12/person)

Additional Services

RENTALS:

- White China Plates- appetizer, B&B, salad, dinner and dessert \$0.50 per unit
- Silverware- knives, forks and spoons \$0.45 per unit
- Glassware- water goblet, all-purpose wine glass, champagne flute \$0.50 per unit

If other items are needed or desired we can coordinate the rental, delivery and return of those items.

DISPOSABLES:

- Set includes- dinner plate, knife, fork, spoon and napkin \$1.50/person
- Add additional plates- appetizer, salad, dessert \$0.50/person

LINEN:

We can coordinate the rental of linens for tables and guest napkins. Pricing is dependent upon preferred colors and sizing. Please call **517-301-4002** for more information.

ALCOHOL:

We currently do not have a liquor license and therefore do not have the ability to purchase or sell alcohol for your event. However, we can recommend a third-party vendor to provide you with quotes for this service. Additionally, we do offer serv-safe certified bartenders and equipment to service a full bar if you choose to purchase the alcohol on your own. Please call for more information.

TENT, TABLES and CHAIRS:

We will coordinate rentals of tents, tables and chairs through a preferred vendor and conduct a site visit for better conceptualization of spacing requirements. You will receive layout and floor plan recommendations to ensure we create a pleasurable ambiance for you and your guests.

Planning can become a difficult and frustrating process when trying to design your ideal event. So, let us help you with the details! Relying on our knowledge and experience provides us the ability to plan and coordinate your event, while focusing on what matters most to you. We offer assistance in creating the perfect celebration with customized menus featuring the freshest ingredients available, organization of timeline and activities and coordination of all the finer details.